

FOOD TRENDS CATERING

COVID Safe Grab & Go - July 2021



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COVID SAFETY & SANITATION PROCEDURES

WE TAKE YOUR SAFETY VERY SERIOUSLY

At Food Trends the health and safety of our clients and employees is a priority, now more than ever. To help mitigate exposure to COVID-19 and other infectious diseases we have taken guidance from the Center for Disease Control as well as city and state officials to update our health and cleanliness protocols. We will continue to optimize our procedures as new developments arise. On behalf of all of us at Food Trends, thank you for trusting us as we move forward in working together.



MASKS ARE
REQUIRED



REGULAR
HAND
WASHING



GLOVES ARE
REQUIRED



FREQUENT
SANITIZING OF
SURFACES



DISINFECT
UNIFORMS
REGULARLY



BODY
TEMPERATURE
CHECKS

BREAKFAST

Pricing is per person
10 person minimum

BREAKFAST IN A BOX

CONTINENTAL

\$11.95

- Select: Hand-Rolled Bagel, Muffin or Breakfast Pastry
accompanied by butter, preserves, cream cheese
- Fruit Salad

BREAKFAST SANDWICH IN A BOX

\$14.95

- Breakfast Sandwich (or Wrap), Select One:
 - egg salad on mini croissant (2 pcs pp)
 - avocado toast, arugula, radish, feta
 - lox, chive cream cheese, cucumber, tomato, onion on mini croissant (2 pcs pp)
- Fruit Salad

EGG SANDWICH BOX

\$14.95

- Breakfast Sandwich on Butter Brioche (or Wrap), Select One:
 - egg & cheese
 - bacon, egg & cheese (+\$1)
 - local vegetables, egg & cheese
- Fruit Salad
- * *Gluten-Free Wrap Substitution +\$1.50*

BREAKFAST BENTO BOX

\$19.95

- Select: Scrambled Eggs, Pancakes, French Toast, or Quiche
- Select: Bacon or Sausage (Turkey Bacon +\$1.50)
- Select: Griddled Potatoes or Sweet Potato Hash
- Fruit Salad



BEVERAGES

Coffee* or Decaf*
Tea Service*
**available in cambro or
disposable urn*

\$3.50	Bottled Spring Water	\$2.25
\$3.50	Assorted Soda	\$2.50
	Assorted Juices	\$2.95

BREAKFAST BOWL

SOUTH OF THE BORDER

\$16.95

hard boiled egg, griddled potatoes, black beans, avocado, shredded cheese, bed of lettuce, salsa

MEDITERRANEAN

hard boiled egg, quinoa, cucumber, grape tomato, sautéed spinach, feta, bed of lettuce, tzatziki

ALL-AMERICAN

hard boiled egg, bacon, sweet potato hash, caramelized peppers &, onions, on a bed of lettuce, chipotle aioli



ALA CARTE & ADD-ONS

KIND Granola Bar

\$2.95

Greek Yogurt Parfait

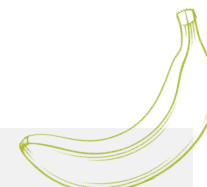
\$6.95

berries & homemade granola

Healthy "Cups" (Gluten-Free, Vegan)

\$6.95

- overnight oatmeal, vanilla, honey, walnuts
- overnight oatmeal, cinnamon-spice, shaved coconut, blueberry
- chia pudding, chocolate, peanut butter, strawberry



HOMEMADE DRINK OPTIONS

\$4.95	Strawberry Mint Infused Water	\$4.95	Homemade Iced Tea
\$4.95	Lemon-Lime Infused Water	\$4.95	Homemade Lemonade
\$4.95	Cucumber Lemon Infused Water		

SANDWICH LUNCH IN A BOX

EXPRESS LUNCH

- Gourmet Sandwich on Artisan Breads
- Homemade Cookie
- Bag of Homemade Chips

\$19.95

WORKING LUNCH

- Gourmet Sandwich on Artisan Breads
- 1 Side Accompaniment
- Homemade Cookie
- Bag of Homemade Chips

\$22.95

EXECUTIVE LUNCH

- Gourmet Sandwich on Artisan Breads
- 2 Side Accompaniments
- Homemade Cookie
- Bag of Homemade Chips

\$25.95

BOARDROOM LUNCH

- Gourmet Sandwich on Artisan Breads
- 2 Side Accompaniments
- Fruit Cup
- Homemade Cookie
- Bag of Homemade Chips

\$29.95

SANDWICH OPTIONS

CHICKEN BLT with Avocado and Chipotle Mayo

\$14.50

TURKEY BREAST paired with Havarti and an Apple-Agave Slaw

\$14.50

ROAST BEEF with a Sesame-Ginger Slaw

\$14.50

FRESH MOZZARELLA with roasted tomatoes, arugula and pesto

\$14.50

VEGAN with roasted zucchini, mushrooms, red peppers, arugula and dairy free pesto

\$14.50

ITALIAN

prosciutto, peppered salami with arugula, mozzarella cheese, roasted red peppers & red wine vinaigrette

\$14.50

FOOD TRENDS TUNA SALAD with carrots and celery

\$14.50

* gluten-free wrap substitution + \$1.50 | ** homemade kettle potato chips +\$2.95

LUNCH MENU

Pricing is per person
10 person minimum

SIDE ACCOMPANIMENTS

PASTA, GRAINS & VEGETABLES

\$6.95

- **Bowtie Pasta Salad:** grape tomatoes, baby arugula, fresh mozzarella, sun dried tomatoes
- **Sesame Asian Noodles** with julienne vegetables
- **Citrus Quinoa Salad** with garden vegetables
- **Roasted Seasonal Vegetables** with a balsamic drizzle

SALADS

\$6.95

- **Tossed-** baby field greens, grape tomatoes, carrots, radishes & cucumbers, citrus vinaigrette
- **Paradise-** baby field greens, grapes tomatoes, dried cranberries, caramelized walnuts & feta cheese, honey balsamic vinaigrette
- **Caesar-** romaine hearts, croutons and shaved parmesan
- **Greek-** romaine hearts, colored peppers, cucumbers, tomatoes, red onion, olives, grape leaves, feta cheese, red wine vinaigrette
- **Autumn-** arcadian greens with roasted beets, butternut squash, pepitas, goat cheese, apple cider vinaigrette
- **Thai-** arugula, napa cabbage, carrots, scallions, cherry tomatoes, dried mangoes, peanuts, coconut flakes, sweet Thai chili vinaigrette



ENTRÉE SALADS

ALL PRICED AT \$17.95
Pricing is per person | 8 person minimum

PARADISE

baby field greens, grape tomatoes, dried cranberries, caramelized walnuts, feta cheese, balsamic dressing
+ choice of protein: chicken, salmon or shrimp (+\$3) or tofu

TOSSED

baby greens, grape tomatoes, carrots, radishes, cucumbers
+ choice of protein: chicken, salmon or shrimp (+\$3) or tofu

CAESAR

romaine hearts, homemade croutons and shaved parmesan
+ choice of protein: chicken, salmon or shrimp (+\$3) or tofu

CAPRESE

creamy burrata, arugula, grape tomatoes, basil, olive oil & balsamic vinegar

* parmesan pita chips +\$2.95
** kettle potato chips +\$2.95

GREEK

romaine hearts, colored peppers, cucumbers, tomatoes, red onions, olives, grape leaves, feta, red wine vinaigrette
+ choice of protein: chicken, salmon or shrimp (+\$3) or tofu

GARDEN COBB

roasted chicken, smoked bacon, avocado, hard boiled egg, blue cheese, cherry tomatoes, romaine, homemade buttermilk ranch

THAI

Arugula, savoy cabbage, mango, carrots, scallions, cherry tomatoes, avocado, peanuts, coconut flakes, Thai vinaigrette
+ choice of protein: chicken, salmon or shrimp (+\$3) or tofu

AUTUMN SALAD

arcadian greens, roasted beets, butternut squash, pepitas, goat cheese, honey balsamic
+ choice of protein: chicken, salmon, shrimp or tofu

ENTRÉE BOWLS

ALL PRICED AT \$22.95
Pricing is per person | 8 person minimum

MUSTARD CRUSTED SALMON

mustard crusted salmon, basmati-wild rice medley, lemon grilled asparagus
may be substituted for chicken or tofu

HERB-SEASONED BEEF

herb-seasoned beef chateau, horseradish crema, roasted potatoes, sautéed mushrooms, parmesan sprinkled seasonal vegetables
may be substituted for chicken or tofu

LEMON GARLIC SHRIMP

lemon garlic shrimp with a sun dried tomato pasta and vegetable ratatouille
may be substituted for chicken or tofu

VEGETARIAN

roasted portobello mushroom caps filled with mozzarella and quinoa on a bed of root vegetables. **dairy-free option available**



LUNCH MENU

THEMED BENTO BOXES

ALL PRICED AT \$29.95
Pricing is per person | 10 person minimum

MEXICAN

- Choice of adobo spiced chicken, shrimp or tofu with mexican crema
- Yellow Rice & Black Beans,
- Sautéed Zucchini, Peppers, Onions
- Tossed Salad with a Citrus Vinaigrette
- Bag of Tortilla Chips with Salsa
- Homemade Cookies
- *Optional: Guacamole + \$4*



ASIAN

- Choice of Teriyaki Chicken, Salmon or Tofu
- Sesame- Ginger Noodles
- Stir Fried Vegetables
- Vegetable Potstickers with Soy Sauce
- Asian Slaw with Peanut Satay Dressing
- Homemade Cookies

MEDITERRANEAN

- Choice of Chicken Souvlaki or Shrimp with Tzatziki Dressing
- Saffron Basmati Rice
- Roasted Beets & Feta
- Greek Salad
- Bag of Homemade Pita Chips and Hummus
- Baklava

ITALIAN

- Chicken Rollatini with Asparagus, Sun dried Tomatoes and Mozzarella Cheese
- Pasta with a San Marzano Tomato Sauce
- Italian Roasted Vegetables
- Caesar Salad
- Homemade Chocolate Chip Cannoli

THAI

- Lemongrass Chicken or Shrimp with Mango Relish
- Coconut Jasmine Rice
- Thai Basil Vegetables
- Vegetable Spring Rolls with Sweet Chili Sauce
- Tossed Salad with a Citrus Vinaigrette
- Homemade Cookies



AMERICAN

- Choice of Chicken Fingers or Mini Sliders with Traditional Trimmings
- Shoestring Fries with Chipotle Mayo
- Apple- Cabbage Slaw
- Tossed Salad with a Citrus Vinaigrette
- Homemade Cookies



SNACKS

Pricing is per person
10 person minimum

CLASSIC SHRIMP COCKTAIL

with Old Bay dusted potato chips and garnished with lemon, celery sticks, radishes and cocktail sauce

\$12.95

CHEESE BOARD

sharp cheddar, creamy havarti, herbed goat cheese garnished with candied walnuts, fresh & dried fruit, crackers and crostinis

\$11.95

CRUNCHY CRUDITÉ

seasonal baby vegetables with hummus & buttermilk ranch

\$10.95

ANTIPASTI & CHEESE

prosciutto, salami, sharp cheddar, herbed goat cheese,, marinated olives, artichoke hearts, cornichons, crackers and crostinis

\$16.95

CHOCOLATE LOVERS BOX

chocolate covered strawberries, chocolate chip cookie, chocolate drizzled popcorn and chocolate dipped pretzels

\$13.95

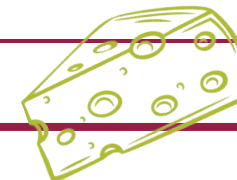
CHIPS & DIP BOX

- Tortilla chips and salsa (guacamole +\$2)
- Homemade pita chips and hummus
- Homemade kettle potato chips and french onion dip

\$9.95



THEMED BENTO SNACKS



FAR EAST

teriyaki glazed shrimp, satay chicken skewers, spring rolls with sweet chili sauce, potstickers with soy sauce and edamame

\$21.95

TUSCANY

lemon basil shrimp skewers, rosemary chicken skewers, manchego quince tartlets and portobello arancini

\$22.95

SOUTHWEST

chicken and black bean empanadas, shrimp ceviche shooter, tortilla chips with guacamole & salsa

\$18.95

AMERICAN

mini sliders, pigs in a blanket, chicken fingers,, ketchup and mustard

\$16.95

SEAFOOD

mini lobster roll, shrimp cocktail, mini crab cakes with chipotle aioli, celery & carrots with Old Bay potato chips

\$24.95



HORS D'OEUVRES IN A BOX

Pricing is per person
10 person minimum

CHOICE OF 3 ————— \$22

Select three hors d'oeuvres
6 pcs total

CHOICE OF 4 ————— \$27

Select four hors d'oeuvres
8 pcs total

CHOICE OF 5 ————— \$33

Select five hors d'oeuvres
10 pcs total

SEAFOOD

CLASSIC SHRIMP COCKTAIL SHOOTER

steamed shrimp, homemade dipping cocktail sauce (gluten-free)

FIRECRACKER SHRIMP

gulf shrimp, dry spice mixture, skewered (gluten-free)

LOBSTER SALAD ON MINI ROLLS

lump lobster salad, miniature buttered brioche rolls
extra +\$2.00

COCONUT CRUSTED JUMBO SHRIMP

jumbo shrimp, delicate coconut breading, mango salsa

MINI CRAB CAKE

crisp golden brown, hand formed jumbo lump crab, vegetables and seasonings,

SHRIMP PAELLA

steamed baby shrimp, seasonal vegetables, saffron rice, miniature paella pot

SESAME NOODLES WITH SHRIMP

asian sesame noodles, baby shrimp, julienne vegetables, chives & sesame seeds, miniature take out boxes

SHRIMP RICE PAPER ROLLS

steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper with house-made chimichurri (gluten free)



VEGETARIAN

BUTTERNUT SQUASH TARTLET

caramelized seasonal butternut squash, crispy tart shell

INDIVIDUAL VEGETABLE CRUDITÉ SHOOTER

fresh, sliced vegetables, herb aioli (available with hummus as vegan or gluten-free upon request)

MANCHEGO QUINCE TARTLET

spanish manchego cheese, sweet quince preserves, crispy tart shell

TOMATO, BASIL & MOZZARELLA SKEWER

skewered cherry tomatoes, fresh mozzarella balls, fresh basil (gluten-free)

VEGAN RICE PAPER ROLLS

julienned vegetables & fresh avocado wrapped in rice paper with house-made chimichurri (vegan, gluten-free)

VEGETARIAN POTSTICKER

pan fried dumplings, scallion-soy dipping

MAC N CHEESE FRITTER

fontina, provolone, mozzarella, cavatappi, lightly breaded and fried

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10 pcs total

MEAT

BEEF RICE PAPER ROLLS

sliced beef, julienned vegetables, rice paper, Spanish chimichurri sauce (gluten-free)

PIGS IN A BLANKET

mini hot dogs wrapped in flaky puff pastry

BBQ BEEF BRISKET

primal cut, slow roasted beef brisket, crispy Asian slaw, miniature buttered brioche

BEEF CHATEAU CROSTINI

thick cut, tenderloin filet, toasted Italian bread, crispy onion string garnish

POULTRY

DECONSTRUCTED CHICKEN TOSTADA

adobo chicken, crisp shredded cabbage, black bean puree, crema & fresh cilantro in a miniature verrine (gluten-free)

BBQ PULLED CHICKEN ON BRIOCHE

braised, pulled chicken, homemade barbeque sauce, crispy Asian slaw, miniature buttered brioche

BUFFALO CHICKEN MEATBALL

ground chicken filled with melted bleu cheese and tossed in homemade buffalo sauce

CHICKEN PAELLA

shredded chicken mixed with seasonal vegetables & saffron rice in a miniature paella pot

CHICKEN RICE PAPER ROLLS

sliced chicken, julienne vegetables & fresh avocado wrapped in rice paper with house-made chimichurri (gluten-free)

MOROCCAN CHICKEN SALAD

seasoned, chopped chicken salad sprinkled with coconut flakes and crostinis

SESAME NOODLES WITH CHICKEN

asian sesame noodles, mixed with shredded chicken & julienne vegetables, garnished with chives & sesame seeds, and served in miniature take out boxes

GRILLED CHICKEN SATAY

grilled chicken skewers with a savory peanut dipping sauce



NON-ALCOHOLIC BEVERAGES

BEVERAGES

ASSORTED SODAS \$2.50

BOTTLED SPRING WATER \$2.25

PELLEGRINO (250ML) \$3.75

INDIVIDUAL JUICES \$2.95

COFFEE SERVICE \$3.50

6 person minimum
served with individual milk and sweeteners

TEA SERVICE \$3.50

Assorted black and herbal teas
6 person minimum

HOMEMADE DRINKS \$4.95

STRAWBERRY MINT INFUSED WATER

LEMON-LIME INFUSED WATER

CUCUMBER LEMON INFUSED WATER

HOMEMADE ICED TEA

HOMEMADE LEMONADE

DISPOSABLE ICE BUCKET & CUPS \$9.95



HAPPY HOUR COCKTAILS “TO GO”

INDIVIDUALLY BOTTLED
10 person minimum per flavor

COCKTAILS BY THE BOTTLE

\$12.95

LEMON LIME MARGARITA

Blanco tequila, housemade lemon-lime mixer, orange liqueur

RED SANGRIA

Red wine, assorted tropical fruits & berries, splash of housemade simple syrup

WATERMELON REFRESHER

Watermelon, vodka, basil, ginger, and lime

CLASSIC MOJITO

Silver rum, muddled mint leaves, housemade lime juice

FRUITY SPIKED PUNCH

Vodka, silver rum, housemade lemonade, assorted juices, citrus fruits

BEER & WINE BY THE CAN

CAN OF ROSE or WHITE WINE

\$12.50

CAN OF HARD SELTZER

Assorted flavors

\$5.00

BEER

Assorted premium brands

\$5.00

DISPOSABLE ICE BUCKET & CUPS

\$9.95

Ice Coolers available upon request



THANK YOU

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